



OUR MENU IS BUILT AROUND FRESH, SEASONAL INGREDIENTS AND LOCALLY SOURCED PRODUCE WHEREVER POSSIBLE.

We've created a menu that's approachable and affordable, yet elevated enough to stand alongside the award-winning beers we're proud to brew.

Every dish is designed to reflect who we are - relaxed, welcoming, community-minded, and passionate about bringing people together.

It's food made for sharing, grazing and settling in with friends and family while enjoying a drink... or twelve.

- Dale Niblett, Hospitality Manager
& Rhys Hura, Head Chef

LIKE OUR BEER, OUR FOOD IS BUILT ON QUALITY AND SIMPLICITY. FRESH INGREDIENTS, HOMEMADE SAUCES, MINIMAL PRESERVATIVES, AND ONE OF THE MOST EXTENSIVE GLUTEN-FREE MENUS IN THE PEEL REGION. WE ARE ALSO PROUD TO SERVE ONLY AUSTRALIAN SEAFOOD.

WEEKLY \$15 Lunch SPECIALS

CHEESEBURGER AND FRIES
FISH & CHIPS
WARM CHICKEN GARDEN SALAD

12PM-2PM
MONDAY-FRIDAY

Please note: much of our menu is cooked over open flame, so you can expect bold flavours, deep caramelisation, and natural charring. If you prefer your meal with less char, please let our staff know and we'll happily adjust it for you.

FOR THE TABLE

● **HOT CHIPS \$10** (VGN, GF) Served with aioli

● **KARAGE CHICKEN LOADED FRIES \$26** (GF) Crispy coated GF fries, fried karage chicken pieces, spring onion, sesame seeds and Tonkatsu mayo

● **TASTING BOARD \$20** (VGN, CAN BE GF) Local olives & oil, house made dip, house pickles, grilled sour dough bread *Add cheese (2 cheeses, fruit paste) \$12 *Add Cured meat (2 meats) \$12

● **HOUSE SPICED WINGS \$20** (GF,DF) Fried free-range chicken wings in Wedgetail spice mix, house made verde

● **STICKY BOURBON WINGS \$20** (GF, DF) Fried free-range chicken wings tossed in our own sticky BBQ bourbon sauce

● **FISH FINGERS (5PC) \$20** (DF, CAN BE GF) Australian fish tenders in Wedgetail beer batter, house made tartare

● **PHAT CHATS \$20** (GF, DF) Crispy, crushed chat potato's, tossed in infused spiced Garlic oil topped with Italian sausage (Vegetarian option \$14)

● **PORK BELLY (4PC) \$32** (GF, DF) Generous Vietnamese style crispy pork belly slices with an Asian style salad & Nahm Jim dressing

*Extra sauce \$2 -Tartare, Burger Sauce, Verde

THE BURGERS (W/CHIPS)

● **THE CHICKEN BURGER \$29** Fried free-range butter milk chicken, melt cheese, lettuce, tomato, signature Wedgetail BBQ sauce *Grilled chicken option available

● **THE CHEESEBURGER \$29** Chuck-brisket patty, melt cheese, NY style fried onions, house pickles, Wedgetail burger sauce *Double Burger option avail

● **THE STEAK SANDWICH \$32** Premium Scotch fillet, house-made green tomato relish & aioli, Swiss cheese, red onion, crisp mescaline, and Mt Barker bacon on a toasted Turkish panini bun

*GF Buns \$3 *Vegan Cheese \$4 *Add Bacon \$5 *Double cheeseburger \$9

Suggested pairing KEY: ● Session Ale ● Mango Ale ○ Draught ● Witbier ● Pale Ale ● Pilsner ● Dark Lager ● Marzen ● I.P.A ● Hazy I.P.A ● Double Red ● Choc Oatmeal Stout

WEDGIE VEGGIES

● **WEDGIE ASIAN STYLE SALAD \$25** (GF, CAN BE VEG) Asian veg & salad leaf, tossed with nam jim dressing **& topped with crunchy fried GF noodles & peanuts *Add Grilled Rump Steak or Chicken \$8 **Contains fish sauce, vego dressing available

● **VEGGIE FRITTERS (3PC) \$25** (V,GF) Seasonal selection of gluten free & vegetarian fritters with house made yoghurt crema on mixed leaf

● **SPICED CAULIFLOWER & DAHL \$24** House spiced fried cauliflower florets on a mild creamy Coconut Dahl

THE PIZZAS

● **GARLIC \$16** (V) Garlic oil, parsley, mozzarella

● **MARGHERITA \$24** (V) Sliced tomato, basil, mozzarella

● **BRUSCHETTA \$26** Diced fresh tomato, red onion, basil, balsamic glaze, whipped feta, mozzarella

● **VEGETARIAN \$28** (V) Sliced tomato, capsicum, caper and olive salsa, fresh chilli, mozzarella

● **SALT & SEAFOOD \$32** Chorizo, Exmouth Gulf prawns, fried capers, gremolata, fresh chilli, mozzarella

● **THE POLYNESIAN \$28** Pork belly, bacon pineapple, mozzarella

● **PEPPERONI \$28** Mild pepperoni and mozzarella

● **MEAT LOVERS \$30** Italian sausage, bacon, freerange chicken, onion, mozzarella

*GF Bases available \$5 *Vegan Cheese available \$4

LIL WEDGIES

KIDS MEALS \$15 Choose from cheeseburger, grilled chicken, or battered fish - all come with chips & juice

THE DESSERTS

● **STICKY DATE PUDDING \$16** Housemade sticky date pud with butterscotch vanilla icecream & candied orange

● **TIRAMISU \$17** A classic - but Wedgified with our Choccy Oatmeal Stout and Kaluha soaked Fingers. Its Biramisu!

KIDS ICE CREAM \$5 Vanilla w/topping & sprinkles



WEEKLY WHAT'S ON



MONDAY

KIDS EAT FREE / PIZZA & PINT

TUESDAY

BANG AVERAGE QUIZ 7PM



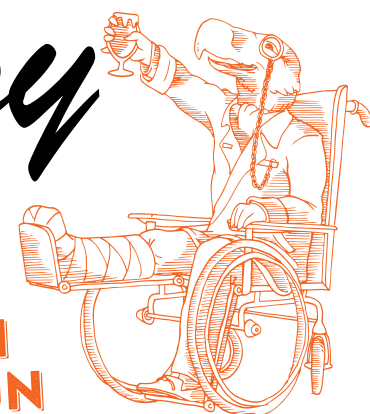
WEDNESDAY

KIDS EAT FREE

ALL DAY RIBS & WINGS SPECIAL

Enjoy
HAPPY
HOUR!

4-5 MON-FRI
3-4 SAT & SUN



THURSDAY

CHASE THE ACE 4-6.30PM

BURGER & PINT



FRIDAY

MEAT RAFFLE & LIVE MUSIC

SATURDAY & SUNDAY

LIVE MUSIC & BOTTOMLESS BEVS

wedgetailbrewing.com.au/thetaproom/whatson



Due to our kitchen production systems at the Wedgetail Tap Room, we are unable to give assurance that the food produced is free from any traces of nuts.



IT STARTED OVER A BEER, AS IT ALWAYS DOES...

Howie Croft and Pete "Macca" McDonald have been mates for over 30 years, flying choppers across WA's north west.

When they couldn't find beers they loved in the late '90s, they started home brewing — and soon took it commercial.

The Wedgetail name came from Macca's son Jack and the Wedgetail Eagles they often dodged in the Pilbara, an iconic WA link reflected in the earthy labels and Tap Room.

In 2015, they built a stone-walled brewery on Howie's property, later doubling production with the opening of the Tap Room in 2023.

Explore our range of traditionally styled, wholesome beers and lagers, crafted with the finest ingredients and brewed to award-winning standards.

Wedgetail Brewing was always destined to become more than just a production brewery. After years of hearing "Do you have a bar?", the search began for a home where locals could enjoy our beers fresh from the source.

In 2022, we found that home in Galbraith Loop — an industrial space that perfectly matched our vision of a working brewery with a warm, welcoming atmosphere. Built with local trades, WA hardwoods, steel and recycled brick, the Tap Room reflects our brewing roots and community focus.

With experienced hospitality manager Dale and Head Chef Rhys on board, we've created a relaxed venue centred around quality beer, local wines and spirits, great food and genuine hospitality.

We're proud to welcome you to the Wedgetail Tap Room.

- Howie Croft, Director & Wedgetail OG

WE VALUE QUALITY OVER QUANTITY.
YOUR FAVOURITE MIGHT NOT BE POURING
TODAY, BUT YOUR NEW ONE WILL BE.
PLUS A ROTATING LINEUP OF GUEST TAPS
- ASK THE CREW WHATS ON!

OUR BEERS

SESSION ALE

Light Pale Ale - Easy drinking pale ale with subtle malt and oat character, balanced by fresh citrus and tropical hop aromas.

MANGO ALE

Fruit Ale - Smooth and juicy cream ale bursting with tropical mango flavour and aroma. Hazy, creamy and lightly bittered.

DRAUGHT

Lager - Crisp, clean and refreshingly easy drinking. Brewed with WA Malloakup Pilsner and Munich malts for a smooth, classic finish.

WITBIER

Belgian Wheat Beer - Light, creamy and refreshing with coriander spice, orange peel and fruity yeast character.

PALE ALE

American Style Pale Ale - Medium-bodied pale ale with caramel malt balance and lifted floral and citrus hop character.

PILSNER

New World Pilsner - Light golden with subtle malt sweetness, balanced bitterness and bright citrus-tropical aromas from NZ Motueka hops.

DARK LAGER

Munich Dunkel - Dark brown lager with chocolate malt character, smooth body and a clean finish.
AIBA 2025 Champion Australian Beer, Champion Australian Independent Beer, Gold Trophy Winner.

MÄRZEN

Festival Lager - Traditional Oktoberfest-style amber lager with clean bready malt, toasted notes and moderate bitterness.

IPA

India Pale Ale - Golden amber IPA with moderate bitterness, balanced malt sweetness and subtle citrus, floral and spice notes.

HAZY IPA

Hazy India Pale Ale - Full-bodied and hazy with grapefruit and pineapple aromas, smooth mouthfeel and a long dry finish.

DOUBLE RED

Double Red Ale - Rich copper-red ale layered with caramel malt, rye spice and citrus-stone fruit hop character.

CHOC OAT STOUT

Double Choc Oat Stout - Full-bodied oatmeal stout with smooth chocolate, coffee and caramel flavours balanced by moderate bitterness.

WINE

SML/LRG/BTL

SPARKLING

River Retreat Brut Cuvee Murray Darling 9/13/38
San Martino Prosecco doc Great Western, VIC 12/50

WHITE

The Wedgetail White Sem. Sauvignon Margs, WA 9/13/38
Tim Adams Pinot Gris Clare Valley, SA 12/17/50
Pa Road Sauvignon Blanc Marlborough, NL 12/17/50
Rocky Gully Riesling Riesling Great Southern, WA 50
Frankland Estate Chardonnay Great Southern, WA 52

RED

The Wedgetail Red Shiraz Margs, WA 9/13/38
Via Caves Cabernet Sauvignon Yalls, WA 13/18/52
Via Caves Cabernet Merlot Yalls, WA 13/18/52
Rocky Gully Shiraz Great Southern, WA 12/17/50
Frankland Estate Pinot Noir Margs, WA 52

THE REST

Skuttlebutt Moscato Margs, WA 11/16/45
Rosily 'Gros Ventre' Rose El Dorado, USA 12/17/50
Skigh Wines Coda Fridge Red Yalls, WA 12/17/50

Showcasing the best of WA with locally sourced wines, gin, spirits and produce wherever possible.

HOUSE SPIRITS

GIN

Little Stiller Range /WA 12

VODKA

Little Stiller Signature Vodka / WA 12

WHISKY

Johnny Walker Red / SCO 12

WHISKEY

Jamesons / IRE 12

RUM

Captain Morgans Spiced / AUS 12

BOURBON

Jack Daniels / TEN 12

FANCY SOMETHING DIFFERENT?

Try Our Fancy Gins & Spritz - We have a selection of premium pours available.

Plus a hand-picked range of top-shelf spirits - Just ask our team at the bar.

THE COCKTAILS

ESPRESSO MARTINI

Little Stiller Coffee Vodka & Kahlua 20

PINA COLADA

Malibu, White Rum, Pineapple, Vanilla Ice Cream 20

CLASSIC MARGARITA

Tequila, Triple sec, Lime Juice (make it a spicy, tommy or passionfruit) 20

PASSION FRUIT MOJITO

Spiced Rum, Passion Fruit Liquor, Passionfruit Pulp, Mint, Lime & Soda 20

NO BUZZ BAR

BERRY NICE

Berry Coulis, Pineapple & Cranberry Juice, Soda 12

VIRGIN PASSIONFRUIT MOJITO

Passionfruit Pulp, Mint, Lime & Soda or Lemonade 12

SOFT DRINKS

All the usual fizzy culprits (Except Fanta) 3/4.50
Lemon Lime & Bitters / Fire Engine 5/6.50
Apple, Pineapple, Orange, Cranberry 5/6.50
Kombucha by Perth's 'Mighty Booch' 7

WEVE GOT A SOLID LINEUP OF NON-ALCOHOLIC OPTIONS POURING.

Inc. beers, spirits, kombucha, craft sodas and other refreshing brews.

Chat to the crew to see what's chilling in the fridge today.



Stay up to date with events, specials and what's on at our website.



1/22 Galbraith Loop, Falcon WA
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It is a condition of our producer's license that a meal is purchased ancillary to any beverages not produced by Wedgetail onsite, thank you for understanding.

